

OLIVE OIL GRADES

Compliant with Australian Standard AS 5264-2011



OLIVE POMACE

NATURAL OILS

No. 1 EXTRA VIRGIN OLIVE OIL (EVOO)



<0.8% Free Fatty Acid (FFA), freshest, all natural 100% juice of the olive, with tasty fruity flavours, zero trans-fat and the HEALTHIEST FOR YOU!



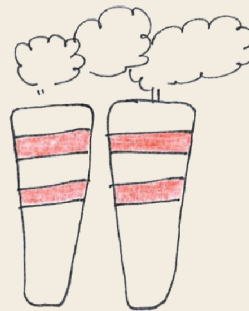
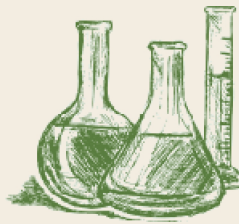
No. 2 VIRGIN OLIVE OIL (VOO)

<2% FFA, Healthy oil, good tasting, natural anti-oxidants, zero trans fats.

LAMPANTE OLIVE OIL

Unfit for consumption (without ongoing refining)
FFA >2%, a natural oil often made from poor quality fruit or incorrect storage. Only intended to be used for refining or technical use.

QUALITY TESTING



REFINERY

REFINED OLIVE OILS

Are the olive oils obtained from natural oils by refining methods which do not lead to alterations in their glyceridic structure.



REFINED OLIVE OIL
Obtained from natural oils by refining methods including deodorisation.

OLIVE OIL

Made from a blend of **refined** and virgin (or extra virgin oils) often confusingly and misleadingly labelled as:



LIGHT OLIVE OIL



EXTRA-LIGHT OLIVE OIL



100% PURE OLIVE OIL

SOLVENT EXTRACTION

OLIVE POMACE OILS

Obtained by treating olive pomace with solvents or other physical treatments. Olive-pomace grades are:

- Crude olive-pomace oil
- Refined olive-pomace oil
- Olive-Pomace Oil



A Message from the



AUSTRALIAN OLIVE ASSOCIATION LTD

www.australianolives.com.au